

FOR THE LADIES...

So many of you seemed to enjoy the chicken recipes in last week's issue that I have included several more this week. Enjoy!

Chicken-Liver Pasta Pie

- 2 large eggs
- ¼ c. grated Parmesan cheese
- 10 cooked lasagna noodles
- ¼ c. butter or margarine
- 1 lb. chicken livers, halved
- 1 pkg (9 oz) frozen artichoke hearts, thawed
- ½ lb medium mushrooms, quartered
- 1 medium onion, sliced
- 1 medium red pepper, chopped
- 2 medium cloves garlic, crushed
- ½ tsp dried marjoram leaves, crushed
- ¼ tsp dried thyme leaves, crushed
- ½ lb escarole, washed and cut in ½-inch-wide strips
- ¼ c. unsifted all-purpose flour
- ¼ c. dry vermouth, ¾ c. milk
- 1 c. (4 oz) shredded mozzarella cheese

1. In large bowl, whisk eggs with Parmesan cheese and 2 tablespoons salad oil until blended. Add noodles, toss to coat. Arrange noodles spoke fashion, in 9-inch pie plate, allowing noodles to extend over edge of plate. Set aside.

2. Preheat oven to 350°F. In large skillet, over medium high heat, melt 2 tablespoons butter. Add chicken livers; saute 5 minutes. Remove livers to small bowl; clean skillet. In same skillet, over medium-high heat, melt remaining butter. Add artichoke hearts, mushrooms, onion, red pepper, marjoram, garlic, thyme, 1 teaspoon salt and ¼ teaspoon pepper; saute 3 minutes. Stir in escarole. Cook, covered, 3 minutes, or until escarole wilts.

3. In small glass measure, blend flour with vermouth; stir in milk until smooth. Stir flour mixture into mixture in skillet. Bring to boiling, stirring constantly; cook until thickened, about 1 minute. Remove skillet from heat. Stir in mozzarella. Spoon mixture into prepared pie plate, mounding slightly.



Dishin It Out *By Nona*



Nona Carroll

Bring ends of noodles up and over filling. Bake 30 minutes, until noodles are golden and filling is bubbly. Let stand 10 minutes before cutting.

Makes 8 servings.

Fruited Mexican Chicken

- 3 medium red peppers
- 3½-lb broiler-fryer, cut in 8 pieces
- ¼ c. safflower or salad oil
- 1 large onion, sliced, separated into rings
- 2 large cloves garlic, minced
- 1 can (28 oz) peeled plum tomatoes, drained
- 1 pkg (12 oz) pitted prunes
- 2 (3 inch) cinnamon sticks
- 3 c. hot, cooked couscous
- ¼ c. lightly toasted pine nuts
- ¼ c. chopped cilantro (fresh coriander) leaves

1. Roast peppers: Place peppers in broiler pan; broil 6 inches from heat until blackened on all sides, using tongs to turn peppers. Place peppers in plastic bag; tie bag to close. Let peppers steam in bag at least 15 minutes; let stand until cool enough to handle. Remove skin, ribs and seeds; slice into ¾-inch-wide strips. Set aside.

2. In small cup, mix 1½ teaspoons salt and ¼ teaspoon pepper. Rub chicken pieces on all sides with salt mixture, dividing evenly. In 3-quart Dutch oven, heat oil over medium-high heat until hot. Add half the chicken; cook a few minutes on all sides, until golden. Remove to a platter; cook remaining chicken. Remove to platter. Pour off all but 2 tablespoons drippings from pan. To drippings in pan, add onion and garlic; saute 2 minutes. Return chicken to pan; add tomatoes. Simmer, covered, 10 minutes. Stir in prunes and cinnamon sticks. Cook, covered, until chicken is almost tender, about 20 minutes. Stir in reserved peppers. Simmer, covered, 5 minutes, or until chicken is done. Remove cinnamon sticks.

3. In medium bowl, combine couscous, pine nuts and cilantro. Spoon onto serving dish; spoon chicken mixture on top.

Makes 4 to 6 servings.

Herb-Roasted Chicken

- ¾ c. butter or margarine
- 2 tbsp lemon juice
- 3 tbsp snipped chives
- 1 tsp dried tarragon leaves, crushed

stuffing

- 1 large celery stalk, chopped
- 1 small onion, chopped
- 1½ c. chicken broth
- ½ c. dry white wine
- 1 c. uncooked long-grain rice
- ¼ tsp ground nutmeg
- 1 c. chopped mixed dried fruit
- ½ c. raisins
- ½ c. chopped pecans
- 6½-lb roasting chicken
- 1 lb parsnips, pared, cut in ½-inch pieces
- 1 pint brussels sprouts, halved
- 3 leeks, cleaned and sliced

1. In small saucepan, melt ½ cup butter; stir in lemon juice, chives and tarragon. Set aside. Make Stuffing: In medium saucepan, melt remaining butter. Add celery and onion; saute 3 minutes. Add broth and wine. Bring to boiling; stir in rice and nutmeg. Cover; simmer 20 minutes, or until liquid is absorbed. Stir in dried fruit, raisins and pecans; set aside to cool.

2. Preheat oven to 350°F. Lightly spoon stuffing into neck and body cavities. Bring neck skin over stuffing; secure with poultry pins. Close body cavity with poultry pins; lace with string. Tie legs together; pin wings to breast. Place extra stuffing in greased baking dish; cover, and bake last 30 minutes chicken is in oven. Insert meat thermometer into thickest portion of thigh, away from the bone. In large roasting pan, combine parsnips, brussels sprouts and leeks. Place chicken on top; baste with some reserved herb butter. Cover with aluminum foil; roast 1½ hours, basting occasionally. Remove foil; roast chicken ½ hour longer, or until golden and meat thermometer registers 170°F. Serve roasted vegetables with chicken and stuffing.

Makes 6 to 8 servings.

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PROFILE

From Page 3

single parent, head of household. Her marriage ended in divorce, leaving her to raise and educate her children alone. One son, Joel DeAndre Balitine, a senior at Western High School, plans a career in music or medicine. Jason Ryan Smith attends the Ruthie Deskin Elementary School in Las Vegas. Delois also has a sister, Ethel Smith, who recently retired from Security Pacific Bank here in Las Vegas.

As the one-hour interview came to a close in Delois' modest home in Sierra Nevada No. 1 Subdivision here in Las Vegas, she asked this writer to tell her mom, her role model. "Thanks, Mom! You are my one in a million. I love you."

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